



JOIN US THIS FESTIVE SEASON

CHRISTMAS AND NEW YEAR DINING

Marsham Court
Hotel

Call us to book on 01202 446644
www.marshamcourthotel.co.uk

CHRISTMAS DAY
IN THE
PLANTATION RESTAURANT

£86.95 per person

'Last Night of the Proms' atmosphere
with entertainment by Richard Pearce

Cream of Maris Piper Potato & Watercress Soup, served with Creme Fraiche C M **VeO**
Avocado & King Prawn Salad with Wild Rocket
& Lemon & Dill Herb Dressing Cr Mu

Ham Hock Pea & Parsley Terrine with Sourdough Toast & Piccallili G Mu **GFO**
Roasted Spiced Pumpkin Bruschetta with Vegan Feta, Toasted Pine Nuts
& Charred Ciabatta G N So **Ve GFO**

Traditional Roast Turkey & Baked Ham with a Pig in Blanket,
Stuffing & Cranberry Sauce G Mu SD **GFO**

Classic Boeuf Bourguignon with Bacon Lardons, Chestnut Mushrooms
& Horeseradish Mash M SD

Pan-Fried Chalk Stream Trout with Basque Piperade Sauce
& Foraged Samphire F C

Broad Bean, Chestnut & Root Vegetable Wellington wrapped in Puff Pastry
with Sauce Provencale & Baby Potatoes C G **Ve**

Classic Nut Roast with Vegan Gravy, Pont Neuf Potatoes C N **Ve**

Traditional Christmas Pudding with Rich Brandy Sauce E SD **VeO GFO**
Chocolate & Sherry Trifle with layers of Custard and Fresh Whipped Chantilly E G M SD **V**

Lemon Chiffon Tart with a Forest Fruit Compote E G M **V**

Scottish Raspberry, Whiskey & Toasted Oats Cranachan with Fresh Raspberries
& Vegan Double Cream G So **Ve**

Fresh Fruit Salad **Ve**

CHRISTMAS DAY CARVERY

£56.95 per adult £41.95 per child

includes a visit from Santa & a gift for the children
(child price is for age 12 and under)

Traditional Roast Turkey and Baked Ham with a Pig in Blanket,
Stuffing and Cranberry Sauce G Mu SD **GFO**

Classic Nut Roast with Vegan Gravy, Pont Neuf Potatoes and Vegetable Medley **Ve**
Broad Bean, Chestnut & Root Vegetable Wellington wrapped in Puff Pastry
with Sauce Provencale and Baby Potatoes C G **Ve**

Traditional Christmas Pudding with Brandy Sauce **GFO** E G M **V**

Classic Sherry Trifle with lashings of Custard and Fresh Chantilly E G M SD **V**

Forest Berry Pavlova with Mulled Wine Syrup E M **V**

Vegan Dark Chocolate and Peanut Butter Mousse with Caramelised Orange Zest N **Ve**
Fresh Fruit Salad **Ve**

FESTIVE EVENINGS & ENTERTAINMENT

Join us for dinner and enjoy a wonderful evening
with entertainment included.

£39.95 per person

Wednesday 23rd December - Rossano

Thursday 24th December - Shaun Marx

Saturday 26th December - Susie Kimber

Wednesday 30th December - Rossano

Friday 1st January - Steve Whale

NEW YEARS EVE GALA BANQUET

£91.95 per person

with entertainment for dancing from Susie Kimber Trio,
& a glass of Fizz to welcome the New Year in.

Mini Mediterranean Vegetable and Vegan Feta Tartlet **Ve**
Mini Scotch Quail Egg with Gluten Free Breadcrumb and Dijon Cream **E Mu**

Butternut Squash, Sweet Potato and Red Lentil Soup with Fresh Thyme
and Pan-Fried Herb Croutons **C G Ve GFO**

Salmon, Dorset Crab and Lemongrass Fishcake with Asian Slaw
and Sweet Chilli Sauce **Cr E F S So**

Asparagus and Prosciutto Crudo Salad with Heritage Tomatoes
and Caper Remoulade Dressing **Mu**

Vegan Wild Mushroom Parfait with Granary Toast
and Spiced Tomato Relish **G Mu S SD Ve GFO**

Herb Crusted Rack of English Lamb with Sweet Potato Dauphinoise,
Caramelised Spring Carrots and Rosemary Scented Jus **E G M SD GFO**

Pan Fried Supreme of Corn Fed Chicken with Pancetta, Shallot and Mushroom Sauce,
Pont Neuf Potatoes and Vegetable Medley **M SD**

Poached Fillet of Scotch Salmon & Charred Asparagus with Caper & Saffron Beurre Blanc,
Pont Neuf Potatoes and Vegetable Medley **F M**

Asparagus, Wild Mushroom & Honey Roast Pepper Risotto with
Pecorino Cheese, Black Truffle Shavings and Nut-Free Basil Pesto **C M V**

Classic Nut Roast with Vegan Gravy, Pont Neuf Potatoes
and Vegetable Medley **C N Ve**

Mulled Wine and Morello Cherry Pavlova **E M V**
Chocolate Layered Cheesecake with Pistachio Brittle
and Freshly Whipped Cream **E G M V**

Vegan Exotic Fruit Trifle **So Ve**

Coastal Cheddar, Dorset Blue Vinney, and Somerset Brie
with Red Onion Marmalade and Artisan Crackers **G M V**

Fresh Fruit Salad **Ve**

C-Celery Cr-Crustacean E-Egg F-Fish G-Gluten L-Lupin M-Milk Mo-Molluscs

N-Nuts P-Peanuts S-Sesame Seeds So-Soya SD-Sulphur Dioxide **V**-Vegetarian **Ve**-Vegan **GFO** - Gluten Free Option